Home Cooking Secrets of Hyde Park

PROGRESSIVE REBEKAH LODGE NUMBER 35

Hyde Park, Massachusetts

Hors d'Oeuvres, Pickles, & Relishes

MA'S PICALLILI — Evelyn Walter

4 qt. ripe tomatoes
4 qt. green tomatoes
20 medium onions
1 c. salt
4 red hot peppers
2 green sweet peppers

Let stand all night, drain in morning, add 2 qt. vinegar, 4 lb. sugar, 6 Tbsp. whole spice. Boil 20 minutes.

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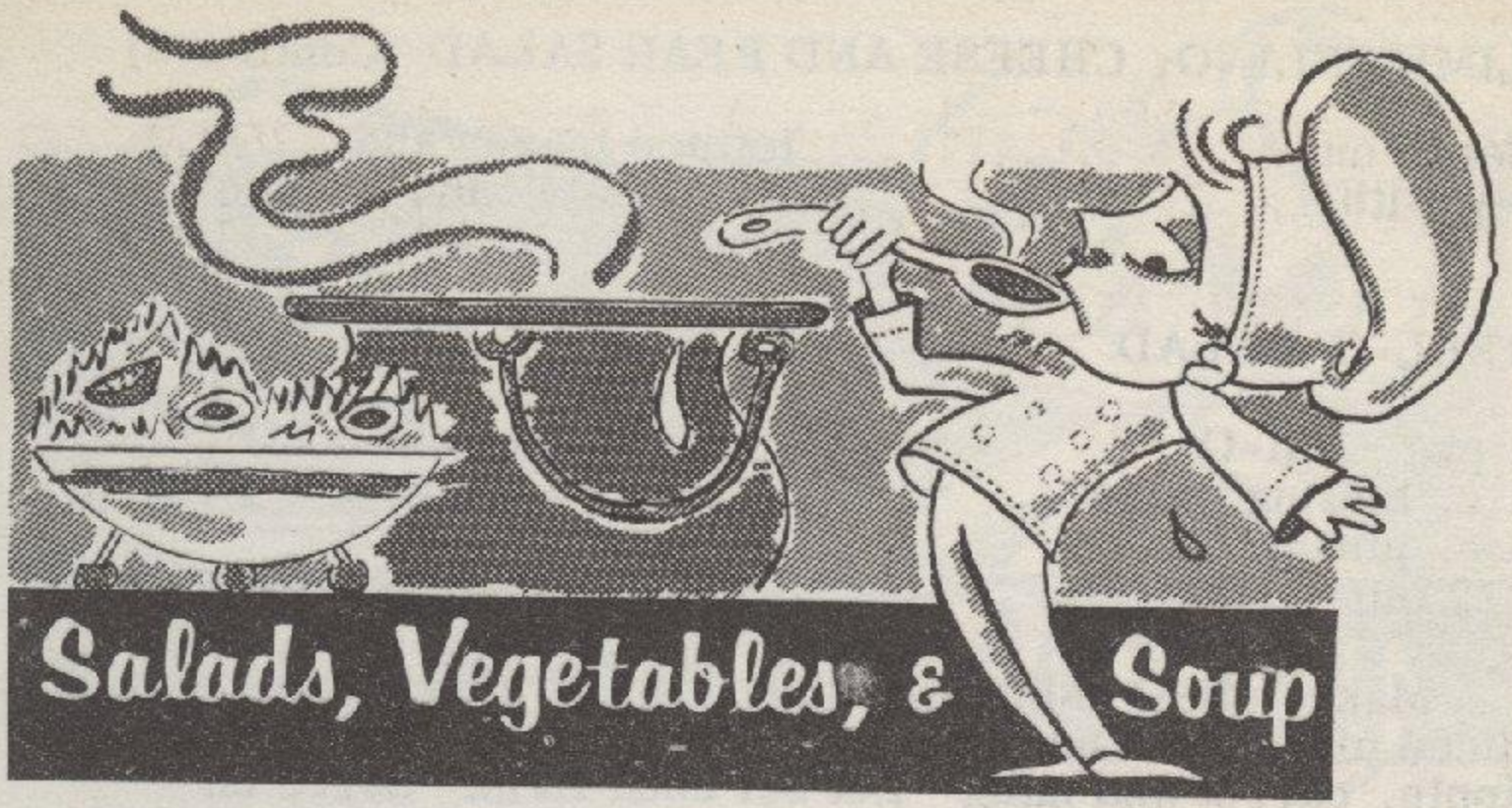


AVOCADO AND PEAR SALAD — Claire Ainslie

Remove seed from peeled avocado. Slice lengthwise 1/4 avocado, dipped in lemon juice, very thin. Arrange on lettuce leaf in a fan. Put drained pear half, cup side up.
Use
Fruit Salad Dressing:

Cook.....	1/4 c. orange juice 3 Tbsp. lemon juice 1/4 c. sugar together about 4 minutes.
Add.....	2 beaten eggs and cook until of custard consistency.
Chill and add.....	1/2 to 1 c. whipped cream or skip whipped cream and
thin with.....	sliced strawberries and juice.

LIME JELL-O, CHEESE AND PEAR SALAD — Ethel Bryant

Cream.....	1 pkg. lime Jell-O
with.....	1 pkg. Philadelphia cream cheese
and add.....	1 c. boiling water.
Mix well, then add.....	3/4 c. pear juice 1 Tbsp. lemon juice to above mixture.
Add.....	1 c. cooked pears, cut into small pieces.
Mix well and pour into.....	individual molds.

LIME JELL-O, CHEESE AND PEAR SALAD (Continued)

Serve on..... lettuce leaves and
top with ..... mayonnaise and a sprinkle of paprika.

JELL-O SALAD — Mrs. Benj. Wood

1 pkg. Jell-O
1 c. boiling water
1 c. pinapple juice
1/2 tsp. salt
1 Tbsp. vinegar
1 c. diced pineapple
1 c. grated carrot
1/3 c. chopped nuts

Make Jell-O using pineapple juice drained from can of diced pineapple and water. Stir in salt, vinegar, pineapple, carrot and nuts. Let set until firm. Serve on lettuce leaves. If desired, a dressing of mayonnaise thinned with light cream may be used.

CORN AND CHEESE FONDUE — **Claire Ainslie**

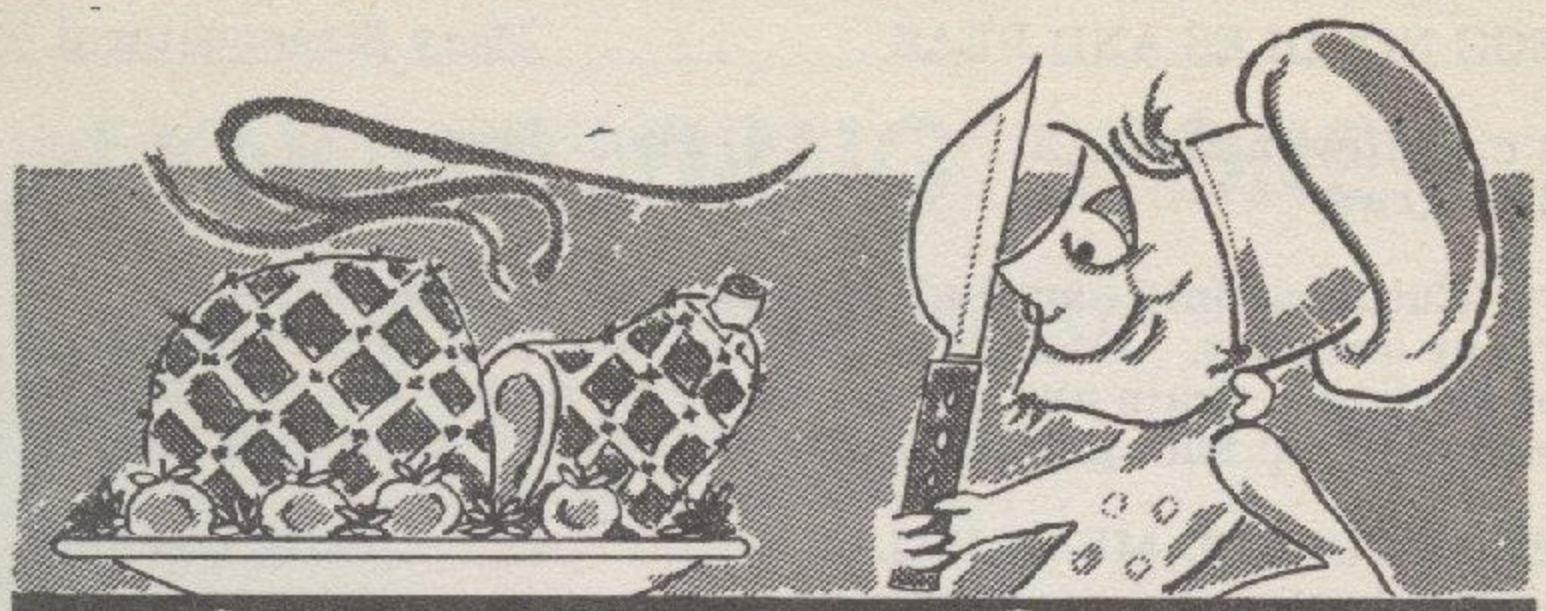
1 c. milk
1 1/2 c. bread crumbs
1 c. canned corn
1 c. grated American cheese
1 Tbsp. butter
Salt to taste
Pepper to taste
Paprika to taste

Mix well and add..... 3 egg yolks, beaten until thick and creamy.
Fold in ..... 3 egg whites, beaten stiff.
Bake in..... individual buttered dishes
in..... 350 deg. oven until firm.
Serves..... six.

FISH CHOWDER — **Evelyn Walter**

4 lb. haddock
4 c. sliced potatoes
Slice of salt pork
1 sliced onion

Place haddock in kettle, barely cover with cold water. When it comes to a boil, turn into a colander over a pan to save fish water, in which boil potatoes until done. Cut a piece of pork in 1-inch pieces and fry out. Add a sliced onion. Fry 5 minutes. Strain fat into potatoes. Have fish all boned and skinned. Leave in large hunks. Add to potatoes. Then add a pint of hot milk, a large piece of butter. Season to taste.



Meat, Fish, & Poultry

BAKED LASAGNA

Mary Stracqualursi

1 lb. Lasagna
3/4 lb. Ricotta, Italian cream cheese
2 eggs
4 c. tomato sauce
1 lb. Mozzarella cheese
4 Tbsp. grated Parmesan cheese
1 1/2 tsp. salt
1/2 tsp. pepper

Boil Lasagna 15 minutes and drain thoroughly. Mix eggs and Ricotta. Season to taste with salt and pepper. Grease a baking dish and cover bottom with a layer of Lasagna. Cover with tomato sauce, Ricotta mixture and thin slices of Mozzarella. Sprinkle with grated cheese. Cover with layer of Lasagna and continue alternating layers till all are used up. Bake in a moderate oven about 15 minutes. Serves 6.

CHINESE FRIED RICE

3 Tbsp. salad oil or shortening
2 eggs
2 Tbsp. chopped peppers
2 Tbsp. chopped onion
4 c. cooked rice
1 c. cooked shrimp or leftover meat
1/2 tsp. sugar
2 Tbsp. soy sauce
Dash pepper

Heat oil or shortening in heavy skillet over medium heat. Beat eggs slightly, add pepper, chopped onions, and peppers. Turn into skillet and cook until firm. Without removing from pan, cut into strips. Add shrimp or meat, rice, soy sauce, and sugar; blend well. Cook, stirring gently, until hot. Serves 4.

EGG NOODLES AND PEAS — Mary Stracqualursi

3 c. leftover meat
2 c. gravy
3 c. cooked peas
1 pkg. egg noodles

Cut meat into small pieces and heat together with gravy and peas. Cook egg noodles according to directions on package, drain and place in serving dish. Cover with peas and top with grated Parmesan cheese. Serves 4 to 6.

EGG STUFFED MEAT BALLS — Sally Iannello

1 lb. hamburger
2 hard boiled eggs
3 Tbsp. grated cheese
1/4 tsp. pepper
1/2 tsp. salt
1 sprig of garlic, mashed
A few parsley leaves, chopped
1 c. cooking oil
3/4 c. bread crumbs

Mix hamburger, bread crumbs, cheese, pepper, salt, garlic, and parsley together well. Cut hard boiled eggs into quarters. Take each quarter of egg in hand and take handfuld hamburger and roll meat around egg until egg is completely covered with meat. Makes about 8 good sized meat balls, about 3 1/2 inches in size. Heat oil and be very careful, place each one in and brown slowly, turning gradually.

ITALIAN BREADED VEAL CUTLETS — Sally Iannello

1 lb. veal cutlets, well flattened down
2 c. bread crumbs
2 eggs well beaten
4 Tbsp. grated cheese
1 tsp. salt
1/2 tsp. pepper
1 sprig of garlic, chopped very fine
Few leaves of parsley, chopped fine
1 c. olive oil

Mix together bread crumbs, cheese, salt, pepper, garlic, and parsley. Dip each piece meat into well beaten eggs and then into bread crumb mixture. Shake off excess crumbs. Repeat the dipping a second time. Have pan ready with olive oil or any fat, very hot. Brown evenly on both sides. After browning, they may also be used in Italian tomato sauce.

MACARONI WITH MEAT BALLS — Mary Stracqualursi

1 lb. hamburger
1 c. bread crumbs
1/2 c. grated cheese
1/2 tsp. pepper
4 Tbsp. olive oil or shortening

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MACARONI WITH MEAT BALLS (Continued)

2 eggs
1 sprig chopped parsley
1 clove chopped garlic
1 1/2 tsp. salt
1 small onion, chopped
1 can tomato paste
1 can tomatoes
1 lb. spaghetti

Mix meat with crumbs, cheese, eggs, parsley, seasoning, and add a little water. Shape into balls and fry in olive oil or shortening. Remove from frying pan and saute chopped onion in the same pan. Add tomato paste and fry one minute stirring constantly. Add 1/2 c. of water and tomatoes, let come to a boil, and add meat balls. Simmer for one hour and serve hot, pouring sauce over cooked spaghetti. Serves 4 to 6.

SWEDISH POTATO DUMPLINGS. . . Kroppkakor

Mrs. Evelyn Lee
Saugus, Mass.

8 potatoes, medium
1 egg yolk
1/2 c. flour
1 tsp. salt
1/4 lb. salt pork
1/4 lb. smoked ham
4 Tbsp. onions, chopped
Boiling water

Boil potatoes until almost done. Put through ricer. When cold, mix well with egg yolk, flour, and salt. Cube pork and ham. Fry, and remove. Saute onions in fat until golden brown. Then mix with the meat on floured board. Shape potato-four mixture in a long roll and cut into ten sections. Make hole in each and fill with meat. Close and round into dumplings. Drop into salted boiling water and cook for 15 minutes. Serve with melted butter.

SAUER BRATEN

Evelyn Walter

4 or 5 lb. chuck roast
2 c. vinegar
2 c. water
2 onions, sliced
10 cloves
3 or 4 bay leaves

Cover, let stand 3 days, sear meat, strain juice, and add. Cook 10 lb. pressure for 45 minutes or covered in roasting pan 3 to 4 hours in 300 deg. oven. Skim off fat and add 1 c. sour cream.

SPANISH RICE AND PORK CHOP CASSEROLE

Lillian Beers

1 c. rice, uncooked
1 c. water
1 green pepper, chopped
1 Tbsp. sugar
Desired number of pork chops

SPANISH RICE AND PORK CHOP CASSEROLE (Continued)

Brown pork chops. Put all in casserole, cook slowly for one and one-half to two hours. Add water if too thick.

SURPRISE HAMBURGERS

Mrs. Marion Paton
E. Dedham, Mass.

1 1/2 lb. ground beef
1 1/2 tsp. salt
1/4 tsp. pepper
1/4 lb. blue cheese
2 Tbsp. mayonnaise
1 tsp. Worcestershire sauce
1/2 tsp. dry mustard

Mix beef with salt and pepper. Blend cheese, mayonnaise, and dry mustard. Divide meat into four parts. Make two thin patties from each part. In the center of four patties put 1 1/2 Tbsp. of cheese mixture. Top with the remaining patties and pinch sides together. Broil under moderate heat 6 minutes each side. If cheese spills out, spoon over hamburgers before serving.

SCANDINAVIAN FISH PUDDING

Sigrid L. Ness
Dedham, Mass.

1 lb. fillet of haddock
1 1/2 tsp. salt
1 1/2 tsp. flour
1/4 tsp. nutmeg
3 Tbsp. melted butter

Wash fillets and dry thoroughly with cloth. Cut in small pieces and put through meat grinder, using the finest knife. Add salt, flour, nutmeg, and pepper to fish and put through grinder 6 times. Add milk carefully, stirring until well blended. Stir in melted butter. Pour in greased 1 1/2 qt. dish, baking in moderate oven.

CRAB DELIGHT

Mary Currie

1 can crab meat
2 c. boiled rice
1 medium onion, chopped fine
Butter size of egg
1 can tomato soup
1 pt. cream or 1 large can evaporated milk

Saute onion in butter. Add soup, boiled rice, and crab meat. Just before serving, add cream or milk. Serve hot on toast, crackers, or patty shells.

SPANISH CHICKEN

Marie Howe
Randolph, Mass.

1 Chicken, cut for frying

SPANISH CHICKEN (Continued)

1/2 c. fat
3 medium tomatoes, quartered
4 medium potatoes
1 pkg. frozen green peas
6 small white onions
Salt and pepper

Roll chicken in flour, brown chicken in fat. Slowly add potatoes, onions, tomatoes and seasoning. Cover. Cook until steaming point on low heat. Cook for 30 minutes. Add peas and cook 15 minutes longer.

Write Extra Recipes Here:

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Bread, Rolls, & Cookies

BANANA BREAD

Florence H. Ness
East Weymouth, Mass.

2 large or 3 small bananas, (or 1 c. mashed bananas)
1 3/4 c. sifted all-purpose flour
2 tsp. baking powder
1/4 tsp. baking soda
1/2 tsp. salt
2/3 c. sugar
1/3 c. shortening or butter, soft
2 eggs, unbeaten
1/2 c. nut meats, chopped

Mix together into large bowl. Beat until ingredients are blended -- about 1 minute. Scrape bowl while beating. Pour batter into greased loaf pan. Bake in 350 deg. oven about 1 hour, or until done. Makes one medium sized loaf.

BLANCHE'S GOOD BREAD

Evelyn Walter

5 3/4 c. flour
2 c. luke warm water
1/4 c. sugar
2 yeast cakes
1 Tbsp. salt
2 Tbsp. lard

With electric mixer beat water, sugar, yeast, salt and 2 c. flour for 2 minutes. Add melted and cooled lard. Slowly add 3 3/4 c. flour. Allow dough to rest 10 minutes. Knead for 10 minutes on floured board. Place in greased bowl, cover, rise 20 minutes. Punch down, let rise again 20 minutes. Shape in 2 loaves. Place in greased pans. Grease tops, cover, let rise 40 minutes. Bak in 375 deg. oven 50 to 55 minutes.

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CRANBERRY TEA BREAD

Martha Huelin
Dedham, Mass.

2 c. sifted all-purpose flour
1 c. sugar
1 1/2 tsp. double-acting baking powder
1/2 tsp. soda
1 tsp. salt
Juice and grated rind of 1 orange
2 Tbsp. melted shortening
1 well beaten egg
1/2 c. chopped nuts
2 c. fresh cranberries, cut in halves

Sift together flour, sugar, baking powder, soda, and salt. Combine orange juice, grated rind, melted shortening and enough water to make 3/4 cup juice. Then stir in beaten egg. Pour this mixture into dry ingredients, mixing just enough to dampen. Fold in halved cranberries and nuts. Spoon into greased loaf pan (9x5x3 inches) spreading it evenly, making corners and sides slightly higher than center. Bake in 350 deg. oven for 50 to 60 minutes. Remove from pan. Cool and store over night for easy slicing. This bread keeps moist for days and freezes well.

DATE AND NUT BREAD

Mrs. Blanche Hunlbent

1 c. boiling water
1 c. cut-up dates
1 rounded tsp. soda
1 c. sugar
1 tsp. salt
1 Tbsp. butter
1 large egg
2 c. flour
3/4 c. broken walnut meats

Pour hot water over cut-up dates. Add soda. Blend in sugar, salt, butter, and egg. Stir in sifted flour and lastly nut meats. Pour in greased loaf pan and bake in 350 deg. oven 40 to 50 minutes.

DATE NUT BREAD

Maude Deiver

1/4 c. Crisco
3/4 c. sugar
2 eggs
1 tsp. salt
2 1/2 c. sifted flour
4 tsp. baking powder
3/4 c. milk
1 c. chopped nuts
1 c. chopped dates

Blend Crisco, sugar, eggs and salt. Sift dry ingredients together and reserve 1/2 c. Alternately add liquid and dry ingredients to Crisco mixture. Stir in dates and nuts which have been dredged in the 1/2 c. flour. Pour into

DATE NUT BREAD (Continued)

10x5x3-inch loaf pan which has been lined with wax paper and rubbed with Crisco. Bake in moderate oven (350 deg.) 45 to 50 minutes.

MOLASSES BREAD

Marguerite Erickson
Dedham, Mass.

1 yeast cake, or 1 pkg. dry yeast
4 c. white flour, (preferably King Arthur)
2 c. warm water or little more
1/2 c. molasses, (preferably Grandma's molasses)

Melt yeast cake in water and mix with flour. Let stand until double in bulk. Let stand over night, if possible. Next, add molasses to above mixture and blend well. Now, gradually add approximately 2 1/2 c. flour or enough flour to make dough firm enough to put on floured board and knead. Knead until dough bounces back when pinched. Dough must not be too hard. Cut into 2 or 3 pieces and form into loaves. Let rise until double in bulk. Bake in 325 deg. oven for approximately 30 to 40 minutes. Glass dishes take less heat than metal, so for metal dishes add 25 deg. For change in flavor, use whole wheat or rye flour when adding flour to make dough firm.

BISCUITS

Jack Bryett
Readville, Mass.

2 oz. butter or margarine
1 Tbsp. sugar
1 Tbsp. salt
1 egg
7 to 8 c. flour
1 yeast cake in luke warm water
2 1/2 glasses of warm water

Stir butter, sugar, salt in glass of hot water, wait until cool, then put in 2 1/2 glasses of warm water. When cool, stir in egg and yeast. Then add flour enough for dough, until thick. Then keep turning dough until it does not cling to hands. Cover with towel until it rises twice its size, then turn it over and press it down till it rises again. Then put into small cups about 2 inches in size. When they rise again, brush tops with water and bake in oven 350 deg. about 15 to 20 minutes. When brown, take out of oven and grease top of biscuits with butter.

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BLITZ KUCKEN

Evelyn Walter

1 1/2 c. sugar
Scant c. milk
3 eggs
2 1/2 c. flour
3/4 c. shortening
Little vanilla
2 tsp. baking powder

Cream sugar, butter, add whole eggs one at a time, beat. Add milk, flour, and baking powder. Bake in a roasting pan in moderate oven. Put sliced apples on top, then sugar and cinnamon. Bake 30 minutes. Then mix 1/2 c. milk and 2 eggs together, pour over top, and put back in oven for 10 minutes.

COFFEE CAKE

Ethel Bryant
Mattapan, Mass.

1/2 c. shortening
1 c. sugar
2 eggs
2 c. unsifted flour
2 tsp. baking powder
1/2 tsp. salt
1 c. warm milk
1/2 c. walnuts
sugar and cinnamon

Cream shortening and sugar. Add eggs, beat, add flour, baking powder and salt alternately with milk. Add nuts. Pour into greased 9x13 1/2-inch pan. Sprinkle with sugar, cinnamon, and dot with butter. Bake in 375 deg. oven for 30 minutes.

DROP DOUGHNUT BALLS

Bette Currie
Rockford, Illinois

1/3 c. sugar
1/2 c. milk
1 egg
2 Tbsp. melted Crisco
1 1/2 c. sifted flour
2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. nutmeg
1/2 tsp. cinnamon
Deep fat for frying

Mix sugar, egg, and milk. Add melted Crisco. Add flour, salt, baking powder, and spices which have been sifted together to the liquid mixture. Combine the two mixtures lightly. Drop from a teaspoon into deep fat. Fry until brown and cooked in center, about 4 minutes. Drain on absorbent paper and roll in powdered sugar, if desired.

NUT BUTTER ROLLS

Ethel Schelin

1/2 c. butter or oleo
1/2 tsp. salt
1 tsp. vanilla, or other flavoring

NUT BUTTER ROLLS (Continued)

2 c. flour
1/2 c. conf. sugar
2 c. nuts, finely chopped

Mix butter and sugar until creamy. Add salt, flavoring, and nuts. Chill until easy to handle. Using fingers, shape into balls or any shape. Place on ungreased cookie sheet and bake 20 minutes at 350 deg. When done and rolls are slightly warm, roll in confectioners sugar.

YULE KAKA. . . Norwegian Coffee Bread — Sigrid L. Ness, Dedham, Mass.

2 pkg. dry yeast
12 cardamom seeds
8 c. flour
1 c. sugar
3 c. milk
1/4 lb. butter
1 Tbsp. salt
About 1/2 c. flour for kneading
1/2 lb. raisins
Citron, 1/2 small glass

Dissolve yeast in 1/2 c. warm milk, let stand for 1/2 hour. Peel cardamom seeds, crush them fine. Mix well together flour, salt, sugar, and cardamom seeds, then add yeast and mix with large spoon or knead. Add milk and butter mixture slowly and mix until dough is easy to handle. Then let dough raise until twice its size. Break dough into four parts. Roll out flat on bread board with hand and fill with raisins and citron. Then shape into round loaves. Place on greased baking sheet and let raise until double their thickness. Bake in moderate oven, 350 deg., for 1/2 hour.

BUTTERSCOTCH BROWNIES — Ethel Bryant, Mattapan, Mass.

1/4 c. shortening
1 c. brown sugar
1 egg
1 tsp. vanilla
1 c. sifted flour
1 tsp. baking powder
1/4 tsp. salt
1 c. nuts

Cream shortening with mixer. Blend in sugar, egg, and vanilla. Add remaining sifted dry ingredients and nuts. Spread into 8-inch pan. Bake in 350 deg. oven for 25 minutes. Mark in squares while warm. Let remain in pan until cool.

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BUTTERSCOTCH SQUARES

Martha Huelin
Dedham, Mass.

1/2 c. butter
2 eggs
2 tsp. baking powder
1/2 c. walnuts, cut fine
2 c. brown sugar
1/2 c. flour
1 tsp. vanilla

Melt butter and sugar until well blended. When cool, add unbeaten eggs. Sift flour and baking powder together and add to butter and sugar mixture. Then add vanilla and nuts. Put in buttered pans and bake for 20 minutes in 325 deg. oven.

CHRISTMAS CAKES

Inna Oro

1 lb. Golden syrup
1 lb. flour
2 tsp. baking soda, dissolved in 1/2 c. syrup
1 c. citron, chopped fine
1/4 lb. butter
1 c. blanched almonds
Cardamom seeds to taste
1 tsp. cinnamon
1 tsp. chopped lemon peel
Grated rind and juice of 1 lemon

After dissolving baking soda in 1/2 c. syrup, boil remaining syrup, and add butter. While still warm, add remaining ingredients. Roll out, cut with a small biscuit cutter, and put a whole blanched almond on the top of every cake before you put them in the oven.

COFFEE BARS

Evelyn Walter

Combine ..... 1 c. raisins
2/3 c. coffee
1/2 tsp. cinnamon
Add ..... 2/3 c. shortening
1 c. sugar
2 eggs
1 1/2 c. flour
1/2 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. salt.
Mix ..... all together.
Bake in ..... 350 deg. oven 25 minutes.
Frost with ..... confectioners sugar mixed with coffee.

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DREAMS

Marguerite Erikson
Dedham, Mass.

36 whole blanched almonds
2 c. sifted flour
1 tsp. baking powder
1 c. butter
2 tsp. vanilla extract
3/4 c. sugar

Set out 36 whole blanched almonds. Sift together and set aside flour, baking powder. Cream together until butter is softened, butter and vanilla and add sugar gradually creaming until fluffy after each addition. Blend in dry ingredients in fourths. Shape dough into small balls about one inch in diameter. Place on cookie sheets. Press one whole almond into the center of each cookie. Bake in 350 deg. oven 20 to 25 minutes or until cookies are golden brown. Makes about 3 doz. cookies.

HALFWAY COOKIES

Ludmilla Stetson
W. Roxbury, Mass.

1 c. Spry
1/2 c. white sugar
1/2 c. brown sugar
1 tsp. vanilla
2 eggs
1 Tbsp. hot water
1/4 tsp. soda
2 c. flour
1 tsp baking powder
Pinch salt
1 pkg. chocolate chips
1 c. dark brown sugar
1 c. dark brown sugar

Separate eggs and beat yolks. Mix in above order, dissolving soda in water and sifting dry ingredients. (Set aside last two items). Spread batter on greased baking tin. Sprinkle chips over top. Beat egg whites until frothy and fold in brown sugar. Spread this over chips. Bake in 350 deg. oven about 20 to 25 minutes. Cut in squares and cool.

INEXPENSIVE SPICY HERMITS

Mrs. Albert H. Johnson
Randolph, Mass.

1 c. sugar
1/2 c. salad oil
3 c. flour
1 tsp. nutmeg
1 tsp. cinnamon
1/2 tsp. salt
1 tsp. baking soda
1/2 c. milk
1/2 c. molasses
3/4 c. seedless raisins

Cream sugar and oil. Sift together dry ingredients and add to creamed mixture alternately with milk and molasses. Add raisins and spread on 15x10-inch cookie sheet and bake in 350 deg. oven 20 to 25 minutes. Do not over cook,

INEXPENSIVE SPICY HERMITS (Continued)

as they will be dry. Cut while hot and cool on rack.

MARY'S GOOD COOKIES — Mary Stracqualursi

6 eggs
5 c. flour
1 c. shortening
1/2 c. milk
1 1/2 c. sugar
1 1/2 tsp. vanilla
Pinch salt
6 tsp. baking powder
1/2 tsp. baking soda
1/2 c. citrus fruit

Cream shortening and sugar. Add eggs and milk. Add all other ingredients. This makes soft dough. Put in long strips by teaspoons on cookie sheet. Bake in 400 deg. oven until lightly browned about 10 to 15 minutes. Cool slightly. Slice in 1-inch slices.

MOLASSES COOKIES — Maude Deiver

Heat to boiling ..... 1 c. molasses and remove from heat.
Blend in ..... 1/2 c. shortening
Sift together..... 1 tsp. salt
2 1/4 c. sifted flour
1 3/4 c. baking powder
1 tsp. ginger and
stir into ..... above mixture.

Chill dough 2 or 3 hours. Roll out thin on board. Cut. Bakein 350 deg. oven five or seven minutes. Watch, as they bake quickly.

RHUBARB SQUARES — Violet S. Johnson

Pie crust, enough for 2 pies
2 c. sugar
4 Tbsp. flour
3 c. cut rhubarb
2 eggs

Mix flour with sugar in bowl, then drop in unbeaten eggs and mix together with spoon. Drop in cut rhubarb. Line bottom of cookie sheet with pie crust and spread rhubarb mixture over it. Cover with pie crust and bake in 450 deg. oven 10 minutes on bottom shelf, then reduce heat to 350 deg. and bake 25 minutes longer on top shelf. Top may be sprinkled with sugar, if desired.

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RICH BROWNIES — Ethel Bryant

3/4 c. Crisco
1 1/2 c. sugar
3 eggs
2 1/2 squares melted chocolate
1 c. sifted flour
1/2 tsp. baking powder
1/2 tsp. salt
1/2 c. chopped nuts
1 tsp. vanilla

Blend Crisco, sugar and eggs. Add chocolate to Crisco mixture. Add dry ingredients, which have been sifted together, to Crisco mixture. Add vanilla and nuts. Place in a 10x10x2-inch pan which has been greased. Bake in a moderate oven, 375 deg., 25 to 30 minutes.

SNOW BALLS — Bertha W. Brownell, Roslindale, Mass.

7/8 c. butter
5 Tbsp. confectioners sugar
2 c. sifted cake flour
1 c. chopped nuts
1 tsp. vanilla
1 1/2 tsp. water
1/2 tsp. lemon or almond flavoring

Cream butter, add sugar until thoroughly mixed. Add rest of ingredients. Chill dough until firm. Shape in small balls. Bake in 350 deg. oven on greased cookie sheet until cookies are just a light brown on the bottom, about 10 minutes. Roll while warm in confectioners sugar and roll again when cold.

SPRITZ COOKIES — Ethel Schelin

1 c. butter
1/2 c. sugar
1 egg yolk
6 blanched almonds
2 1/2 c. flour

Work butter and sugar until creamy. Add egg, almonds, and flour. Mix. Shape with cookie press. Bake in moderate oven.

STATLER FRUIT COOKIES — Ruth Fagerberg, Dorchester, Mass.

1/2 c. shortening, creamed
1 c. light brown sugar
1 egg, beaten
1 3/4 c. flour
1/2 tsp. salt
1/2 tsp. soda
1/4 tsp. baking powder
3/4 c. cherries, nuts, dates and raisins
1/4 c. sweet milk

STATLER FRUIT COOKIES (Continued)

Mix all ingredients together. Drop by teaspoon on greased cookie sheet and bake in 375 deg. oven.

YUM YUMS

Anna Smith

1/2 c. shortening
1 c. light brown sugar
2 egg yolks
1 c. flour
1 tsp. baking powder

Cream the above, press in pan 8x10 inches, then beat egg whites stiff. Add light brown sugar, 1/2 c. or more walnuts, cut up, 1/2 c. cut-up dates, and spread over the above mixture. Bake in 350 deg. oven 20 to 25 minutes.

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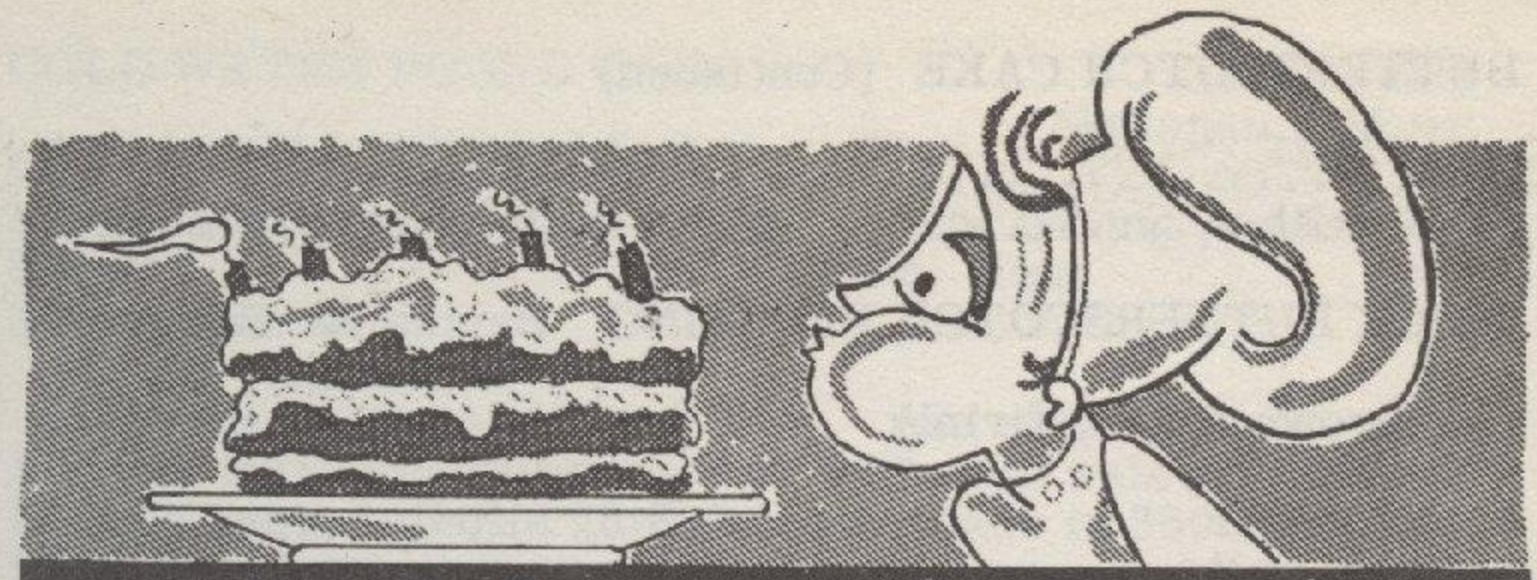

Cake and Pastry

APPLE SAUCE CAKE

Jennie M. Foote
Dedham, Mass.

1/2 c. shortening
1 c. granulated sugar
1 egg
1 c. thick, strained, unsweetened applesauce
2 c. sifted cake flour
1 tsp. salt
1 tsp. baking soda
1 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. allspice
1/2 tsp. nutmeg
1/4 tsp. cloves
3/4 c. chopped nuts
1 c. seedless raisins

Cream shortening and sugar together thoroughly. Add egg and beat well. Blend in applesauce. Sift together next eight ingredients. Blend into creamed mixture gradually. Stir in raisins and walnuts. Turn into greased 8-inch square pan. Bake in moderate oven, 350 deg., 50 to 60 minutes. Cool in pan.

BUTTERSCOTCH CAKE

Bertha W. Brownell, P. N. G.
Roslindale, Mass.

Sift together into bowl. ..... 2 c. sifted cake flour
3 tsp. baking powder
1 tsp. salt.
Add ..... 1 1/2 c. brown sugar, packed
1/2 c. shortening
1 tsp. vanilla
2/3 c. milk.
Beat..... 2 minutes.
Add ..... 1/3 c. milk
2 medium eggs.
Beat..... 2 minutes more.

BUTTERSCOTCH CAKE (Continued)

Bake in ..... 350 deg. oven.
Frost with ..... Quick butterscotch frosting.

QUICK BUTTERSCOTCH FROSTING Bertha W. Brownell
Roslindale, Mass.

1 c. brown sugar, firmly packed
4 tsp. butter
1/4 tsp. salt
1/4 c. milk
1 1/3 c. sifted confectioners sugar

Combine brown sugar, butter, and salt in saucepan and bring to boil, stirring constantly. Add milk and cook over heat for 3 minutes. Cool. Add confectioners sugar and beat until thick enough to spread.

CHOCOLATE CAKE Lillian Beers

1/2 c. shortening
1 1/4 c. sugar
2 eggs, well beaten
1 1/2 c. flour
1 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1/2 c. cocoa
1 c. hot water
1 tsp. vanilla flavoring

Cream shortening. Add sugar and eggs. Sift flour, baking powder, baking soda, and salt together three times. Mix cocoa and hot water and add to the creamed mixture alternately with the flour. Add vanilla and bake in moderate oven.

CHOCOLATE CAKE Hester Guild
Roslindale, Mass.

1/2 c. shortening
1 c. sugar
2 eggs
2 c. sifted flour
1 tsp. soda
1 tsp. salt
1 c. milk
1 tsp. vanilla
2 squares unsweetened chocolate

Cream shortening with sugar. Sift dry ingredients together. Melt chocolate in double boiler. Add eggs to sugar and shortening. Add dry ingredients and milk alternately and then add melted chocolate. Put in greased, floured tube pan. Bake in 350 deg. oven 45 minutes to 1 hour.

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COLD WATER POUND CAKE

Ethel Bryant
Mattapan, Mass.

1 c. butter or margarine
1 1/2 c. sugar
3 eggs
3/4 c. cold water
1 1/2 tsp. baking powder
3 1/4 c. flour
2 tsp. lemon flavoring

Cream butter and sugar well. Add eggs and beat well. Add dry ingredients alternately with cold water. Beat well. Bake in large loaf pan 13x4 inches. Bake in 350 deg. oven 50 t0 60 minutes. Serve uniced.

DAFFODIL CAKE

Hester Guild
Roslindale, Mass.

First Part:
6 egg whites
1/2 tsp. cream of tartar
Pinch salt
1/2 c. flour
3/4 c. sugar
Vanilla or almond

Beat egg whites and cream of tartar. Add flour, sugar, salt to egg whites. Put in flavoring. Put in bottom of tube pan.

Second Part:
6 egg yolks
3/4 c. sugar
Pinch salt
3/4 c. flour
1 tsp. baking powder
1/4 c. boiling water
1/2 tsp. lemon flavoring

Beat egg yolks with sugar and salt until light, creamy, and thick. Add flour, baking powder, boiling water, and lemon flavoring. Bake in slow oven, 325-350 deg., for 3/4 hour.

ICE BOX CAKE

Martha Huelin
Dedham, Mass.

1 doz. graham crackers, crushed
1/2 lb. marshmallows
1/4 c. milk
1/2 pt. whipping cream
2 bananas

Melt 1/4 c. milk with marshmallows. Stir, then cool. Whip whipping cream. Fold cream with marshmallows. Put in pan layer of graham cracker crumbs, layer of marshmallows, layer of bananas, layer of marshmallows, and layer of graham cracker crumbs. Set in refrigerator about two hours.

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LEMON CREAM CAKE

Joan Stracqualursi

3 eggs
3/4 c. sifted self-rising cake flour
3/4 c. sugar
2 tsp. cold water
1 tsp. vanilla

Separate egg whites and beat, adding half the sugar gradually until stiff. Beat egg yolks with remaining sugar until lemon color. Add water and vanilla. Fold in flour and stiff egg whites. Bake in 325 deg. oven for 25 minutes or until cake bounces back when touched with finger. Slice cake in three layers.

Filling:
1 pkg. lemon pie filling
1 jar heavy cream
1 tsp. vanilla
1 tsp. sugar

Make lemon filling as directed on package and let get cold. Beat egg whites until stiff. Add vanilla and sugar to cream and whip until thick. Then fold cream mixture and egg whites into cold lemon filling. Spread on layer cake. Hold together with tooth picks and refrigerate before serving.

MRS. ANDERSON'S NUT CAKE

Alice D. Holmberg
Roslindale, Mass.

4 egg yolks
1 c. sugar
1/4 tsp. salt
6 Uneeda biscuits, about 1/2 c. crumbs
1 c. walnuts
1 tsp. vanilla
4 egg whites

Put nuts and crackers through food chopper. Beat yolks until thick and lemon-colored. Add sugar gradually and beat as for sponge cake. Add crackers, walnuts, and vanilla to sugar and egg yolks and blend well. Fold in stiffly beaten egg whites. Bake in two 8-inch layer tins, ungreased, in 350 deg. oven for 30 minutes. When cool, spread whipped cream between layers and on top.

OLD FASHIONED POUND CAKE

Mrs. Albert A. Johnson
Randolph, Mass.

1 c. butter or oleo
1 c. sugar
2 c. flour, sifted before measuring
5 eggs
1 tsp. lemon extract

Cream butter and sugar well. Add whole eggs one at a time, mixing well between each one. (Best done in mixer).

OLD FASHIONED POUND CAKE (Continued)

Add lemon extract and then flour half at a time and mix well. Bake in 325 deg. oven for about one hour in two medium sized loaf pans. One c. of raisins or currents and 1/2 c. of candied cherries may be added for a light fruit cake.

ORANGE CAKE

Martha Huelin
Dedham, Mass.

1 c. brown sugar
1/2 c. white sugar
1/2 c. Crisco
2 eggs
1 c. sour milk
2 c. flour
1 tsp. baking soda
1 orange
1/2 c. nuts
1 c. raisins

Mix together brown and white sugar and Crisco. Add two well beaten eggs. Add sour milk to which baking soda has been added. Grind one whole orange, nuts, and raisins. Add to mixture. Add sifted flour. Bake in well greased pan or cupcake pan for about 25 minutes in 325 deg. oven.

ORANGE KISS ME CAKE

Ruth Fagerberg
Dorchester, Mass.

Grind.....	... 1 large orange, pulp and rind,
Reserve	juice for topping,
with.....	1 c. raisins
	1/3 c. walnuts.
Sift.....	2 c. flour
	1 tsp. baking soda
	1 tsp. salt and
	1 c. sugar.
Add	1/2 c. shortening and
	3/4 c. milk.
Beat.....	2 minutes.
Add	2 eggs, unbeaten.
Beat	2 minutes.
Fold in	orange-raisin-nut mixture into batter.
Pour in	well greased and lightly floured pan.
Bake in.....	350 deg. oven 40 minutes.

Orange nut Topping:

Drip 1/2 c. orange juice over warm cake. Combine 1/3 c. sugar, 1 tsp. cinnamon, 1/4 c. chopped walnuts. Sprinkle over cake. Decorate with orange slices.

PORK CAKE

Ida Wood

1 lb. fat pork, chopped fine
1 1/2 c. boiling water
1 lb. raisins, chopped fine
2 c. sugar
1 c. dark molasses
1 c. cold water
6 c. flour
1 tsp. soda dissolved in the cold water
2 tsp. cloves
2 tsp. cinnamon

Over the fat pork, pour all of the above ingredients. You can add citron, orange, and lemon peel and it makes a nice fruit cake. Bake 1 hour in a moderate oven. This makes 3 cakes the size of a bread tin.

RUTH'S BUTTER CAKE

Ruth Fagerberg
Dorchester, Mass.

1/2 c. butter
1 c. sugar
3 eggs
2 c. flour, sifted
2 1/2 tsp. baking powder
1/2 c. milk
1 tsp. vanilla

Cream butter, add gradually 1 c. sugar. Add eggs unbeatedn one at a time, beating well after each. Sift flour with baking powder. Add alternately with milk and vanilla. Bake in two 8-inch layer pans 1 1/4-inch deep, for 20 to 25 minutes in 375 deg. oven.

SPONGE CAKE

Evelyn Walter

Beat together ..... 3 egg yolks and 3/4 c. water.
Add ..... 1 1/4 c. sugar and
beat ..... 10 minutes.
Add ..... 1 1/2 c. flour
1 tsp. baking powder
1/2 tsp. salt
1 tsp. lemon extract.
Fold in ..... egg whites, beaten stiff.
Bake in ..... ungreased tube pan 45 minutes in 325 deg. oven.
Do Not ..... open oven first 20 minutes.

FLUFFY WHITE ICING

Evelyn Walter

1 egg, unbeaten
1/2 c. boiling water
Pinch of salt
1 c. white sugar
1/2 tsp. cream of tartar
1/2 tsp. vanilla

FLUFFY WHITE ICING (Continued)

Put all ingredients in bowl and beat 15 minutes.

CREAMY FRENCH ICING

Bettie Currie
Rockford, Illinois

2 Tbsp. water
4 1/2 Tbsp. granulated sugar
2 1/3 c. sifted confectioners sugar
1 egg
1/2 c. Crisco
1 tsp. vanilla

Boil water and granulated sugar together a few minutes. Mix confectioners sugar and egg. Blend with syrup. Add Crisco and vanilla. Beat until creamy. Makes enough for two dozen cupcakes or one large cake.

FRENCH FROSTING

Evelyn Walter

Sift ..... 2 c. confectioners sugar.
Add ..... 4 Tbsp. butter.
Blend ..... together.
Beat in ..... 1 egg
1 tsp. vanilla.

GLAZED STRAWBERRY PIE

Bertha W. Brownell
Roslindale, Mass.

1 qt. strawberries
1 c. sugar
3 Tbsp. corn starch
1/4 tsp. salt
1 baked 9-inch pastry shell
1 1/2 c. custard cream filling

Take out 1/2 of the washed, hulled berries, reserving the choicest berries. Crush less perfect berries well, add 1/2 c. water. Force through sieve. There should be 1 1/2 c. juice -- if not, add water to make amount. Heat to boiling and stir in corn starch, sugar and salt. Cook until boiling, stirring. Cool. Put custard in pie shell, arrange whole berries on custard, pour thickened juice over the berries covering the pie. Chill for 2 hours. Serve plain or with whipped cream.

HEAVENLY PIE

Ruth Fagerberg
Dorchester, Mass.

Beat ..... whites of 4 eggs, stiff
Gradually add ..... 1 1/2 c. sugar
2 scant tsp. vinegar

HEAVENLY PIE (Continued)

Bake in ..... 300 deg. oven 50 minutes.
Shut off ..... heat and
open ..... door.
Leave pie in ..... oven for 1 hour to dry.
Scoop off ..... top crust and put to one side.
Fill pie with ..... 1 pkg. strained strawberries or raspberries.
Top with ..... whipped cream and
crumble ..... top crust to cover pie.
Do Not ..... put filling in pie longer than 2 hours before use.

ICE CREAM PIE — Anne Wood

1 baked 9-inch pie shell
1 large pkg. frozen strawberries, thawed
1 qt. softened ice cream
2 Tbsp. corn starch
1 Tbsp. lemon juice
3 egg whites, stiffly beaten
5 Tbsp. sugar

Combine in saucepan strawberries, corn starch, and lemon juice. Cook about 5 minutes until it thickens and clears. Cool and pour about 3/4 of it into baked shell. Ease softened ice cream over the berries, smoothing top out evenly. Place in freezer for several hours or overnight until firm. Cover top with foil to prevent icing. Spread remaining berries over frozen pie. Cover with meringue. Brown in 350 deg. oven about 12 minutes. Cool and return to freezer until ready to serve. Can be served without the meringue. Instead spread ice cream pie with remaining berries.

LEMON SPONGE PIE — Bertha W. Brownell, Roslindale, Mass.

1 unbaked pastry shell, 8-inch
3 Tbsp. butter
1 c. sugar
2 eggs
1 tsp. grated lemon rind
1/4 c. lemon juice
3 Tbsp. flour
1/8 tsp. salt
1 c. milk

Make pastry shell with a high fluted rim. Cream butter, gradually add sugar, and blend well. Separate egg yolks from whites. Add egg yolks one at a time, beating after each addition. Add lemon rind and juice, flour and salt. Mix well. Stir in milk. Beat whites until stiff but not dry and fold into lemon mixture. Pour in shell. Bake in 450 deg. oven for 10 minutes. Reduce heat to 350 deg.

LEMON SPONGE PIE (Continued)

and continue baking 35 minutes, until a knife inserted in the center comes out clean. Serve cold. For a large pie, double the recipe.

PINEAPPLE PIE — Ida Wood

1 medium sized can pineapple, crushed
2 Tbsp. flour
3/4 c. sugar
2 eggs

Beat 2 eggs in a cup, then fill cup with milk. Pour in pie crust, cover with top crust, and bake 45 minutes in 375 deg. oven.

RHUBARB PIE — Ida Wood

Peel, slice, wash and cut in small pieces enough rhubarb to fill one-crust pie. Beat 3 eggs and 1 1/2 c. sugar with 3 Tbsp. flour. Pour over the rhubarb. Bake in 375 deg. oven 45 minutes.

STRAWBERRY WHIPPED CREAM PIE — Anne Wood

1/2 c. sugar
1/2 c. water
1/8 tsp. almond extract
1 envelope unflavored gelatin
1 c. whipped cream
Juice of 1/2 lemon
1 10-oz. pkg. frozen, sliced strawberries

In saucepan stir sugar and gelatin. Stir in water. Then cook over low heat until just below boiling point. Remove from heat. Add unthawed strawberries, lemon juice, almond extract. Stir, breaking up berries with fork until they thaw and mixture thickens. Fold in whipped cream, pour into pie shell. Place in freezing compartment of refrigerator for 15 minutes. Remove to shelf of refrigerator. Chill until set.

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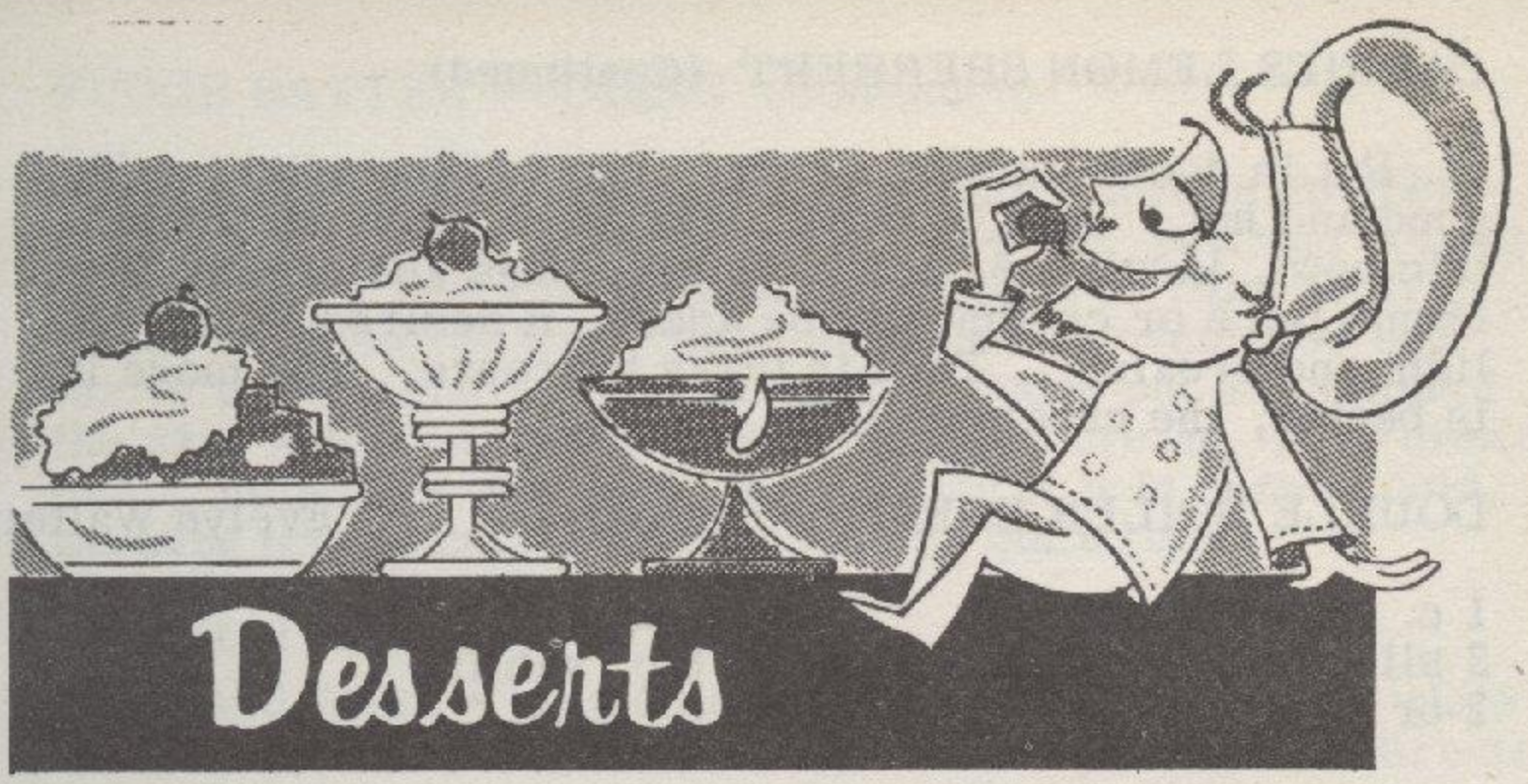

BAKED ALASKA

Anne Wood

1/2 loaf sponge cake, cut lengthwise
1 qt. brick ice cream
Meringue

Cover a board with white paper. Place cake on paper and ice cream on cake, having cake extend 1/2 inch beyond ice cream. Cover entirely with meringue. Brown quickly in hot oven, 450 deg., and serve with fresh or frozen strawberries, sliced and sweetened.

CRANBERRY CRISP

1 c. uncooked rolled oats
1 c. light brown sugar
1/2 c. butter
1 can jellied cranberry sauce

Mix oats, flour and brown sugar. Cut in butter until crumbly. Place half of this mixture in an 8-inch buttered baking dish. Cover with cranberry sauce. Top with balance of mixture. Bake 45 minutes in 350 deg. oven. Serve hot in squares topped with vanilla ice cream. Makes six servings.

CARRIES LEMON SHERBERT

Evelyn Walter

2 qt. milk, or skim milk
2 1/2 c. sugar
1 envelope plain gelatin
Juice of 3 lemons
1/2 c. cream

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Put in double boiler, bring to just boiling point, or just good and hot. Turn in trays, let freeze, then put in electric bowl, large one, add juice of lemons and cream. More lemon juice or cream may be added, if desired. Beat until light and creamy. Turn in trays to freeze. The more it is beaten, the creamier it is.

DOUBLE BOILER BREAD PUDDING

Evelyn Walter

1 c. brown sugar
3 slices diced bread
2 or 3 eggs
Dash salt
1 tsp. vanilla
2 c. milk

In top part of pan put 1 c. brown sugar. Over this put about three slices of diced bread. In a bowl beat eggs, salt, vanilla, and milk. Pour this over bread. Cook covered for about 1 hour, or until custard is smooth and firm. Serve warm.

EASY PARTY DESSERT

Bertha W. Brownell
Roslindale, Mass.

1 pkg. chocolate angel cake mix
1 pkg. vanilla pudding
2 tsp., heaping, instant coffee
1 jar heavy cream
4 tsp., heaping, instant cocoa

Make angel cake and pudding per directions on package. Cut cake in half (two layers). Add instant coffee to pudding while cooking. Cool. Whip heavy cream, add instant cocoa. Spread filling between layers, then cover the entire cake with the whipped cream. This can be made a few hours ahead and kept in refrigerator.

FUDGE BATTER PUDDING

Olive H. Neilson

2 Tbsp. melted margarine
1 c. sugar
1 tsp. vanilla
1 c. sifted flour
8 Tbsp. cocoa
1 tsp. baking powder
3/4 tsp. salt
1/2 c. milk
1/2 c. chopped nuts
1 2/3 c. boiling water

This pudding, when baked, has a chocolate sauce on bottom and cake on top. Mix margarine, 1/2 c. sugar and vanilla together. Sift flour, 3 Tbsp. cocoa, baking powder and 1/2 tsp. salt together and add alternately with milk to

FUDGE BATTER PUDDING (Continued)

first mixture. Mix well and stir in nuts. Mix in another bowl 1/2 c. sugar, 5 Tbsp. cocoa, 1/4 tsp. salt and boiling water. Turn into 10x6x2-inch baking dish or pan and drop batter by Tbsp. on top. Bake in moderate oven, 350 deg., for 40 to 45 minutes. Serve warm. Spoon out a portion of the cake and cover with sauce. Whipped cream, pour cream, or top milk goes well with this pudding if it is served cold, because the chocolate sauce becomes quite thick.

Suggested variations:

Black and White Fudge Batter Pudding: Mix 1/2 pkg. white cake mix as directed and substitute for chocolate batter. Use same sauce.

Butterscotch Batter Pudding: Omit cocoa altogether. Substitute 1 1/2 c. dark brown sugar for white. Use 1/2 c. in batter. To make sauce, mix 1 c. brown sugar, 1 Tbsp. flour, 1/4 tsp. salt, 2 Tbsp. butter, and 2 c. boiling water. Pecan meats are an excellent choice of nuts for this variation.

Spice Batter Pudding: Make same as butterscotch batter pudding, adding 1 tsp. cinnamon, 1/2 tsp. cloves, and 1/2 tsp. nutmeg to batter and 1/2 c. raisins to sauce.

Chocolate Ginger Batter Pudding: Mix 1/2 pkg. gingerbread mix as directed and substitute for chocolate batter. Use same sauce.

INDIAN TAPIOCA PUDDING — Claire Ainslie

3 Tbsp. corn meal
3 Tbsp. Minute Tapioca
2 Tbsp. sugar
1/4 tsp. salt
1/8 tsp. cinnamon
1/8 tsp. ginger

Pour over this mixture 3 c. hot milk and add 1/2 c. molasses. Pour into a buttered baking dish and bake in a 325 deg. oven, stirring frequently.

JELL-O SPONGE CAKE DESSERT — Anne Wood

Sponge layer cakes
2 pkg. Jell-O, different flavors
1 pkg. vanilla pudding
All- purpose cream

Place one layer of sponge cake in deep bowl which is same size as sponge cake. Make up one pkg. Jell-O, cool a few minutes and pour over sponge cake. Make pkg.

JELL-O SPONGE CAKE DESSERT (Continued)

vanilla pudding and pour over sponge cake which has the Jell-O in it. Place the other layer of sponge cake over the vanilla pudding. Make second pkg. of Jell-O and pour over this layer of cake. Place in refrigerator until firm. For best results, make a day before serving. Unmold and cover cake with whipped cream.

LEMON CREAM RICE — Mrs. Ethel M. Allsof

1/2 c. rice
1/2 c. sugar
3/4 tsp. salt
1 1/3 Tbsp. lemon juice
3 c. milk
2 eggs, yolks and whites
2 Tbsp. confectioners sugar

Wash rice and cook in boiling water 10 minutes. Drain and add hot milk and cook in double boiler until rice is soft. Add sugar and salt to egg yolks and beat well. Add to rice, cook until thick, then add lemon juice. Pour into buttered baking dish, cover with meringue made with egg whites and confectioners sugar. Brown slowly in oven. Serve plain or with cream.

OZARK PUDDING — Mary Taylor
Dorchester, Mass.

1 egg
3/4 c. sugar
2 Tbsp. flour
1 1/4 tsp. baking powder
1/8 tsp. salt
1/2 c. chopped nuts
1/2 c. raw chopped apples
1 tsp. vanilla

Beat egg and sugar for considerable time until it is very smooth. Mix flour, baking powder, and salt. Then stir into egg and sugar mixture. Add apples, nuts, and vanilla. Bake in a buttered pie pan in medium oven, 350 deg., for 35 minutes. Serve with whipped cream or ice cream.

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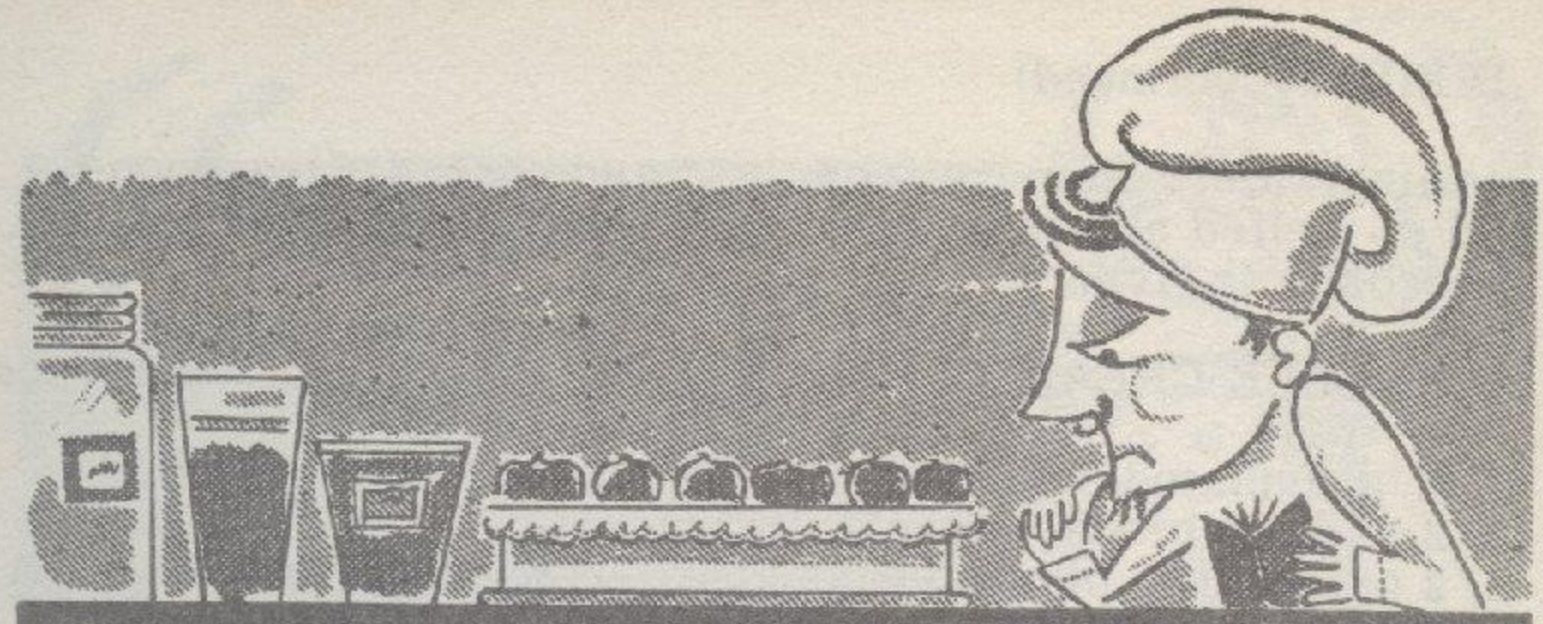

Candy, Jelly, & Preserves

BAKED FUDGE

Marion Paton
E. Dedham, Mass.

2 oz. chocolate
1/4 c. milk
2 eggs, beaten
1 c. sugar
1/2 c. sifted all-purpose flour
1/2 tsp. salt
1 tsp. vanilla
1 c. nut meats, optional
1/3 c. shortening

Cut chocolate into pieces and put in a saucepan with milk. Stir and cook over low flame until a smooth, thick paste is formed. Combine eggs and sugar. Stir until suggar is dissolved in eggs. Cool chocolate paste, then add to sugar and egg mixture. Stir well. Sift flour and salt together and sift again into the above mixture. Stir well. Add vanilla and nut meats, if used. Stir well. Melt the shortening and add to other ingredients. Beat well and turn into a greased 9-inch pan. Bake at 350 deg. for 40 to 45 minutes. Cool and cut into squares before removing from pan.

DIXIES

Barbara J. Wood

1/2 lb. caramels, approx. 28 Kraft caramels
2 Tbsp. cream
1 1/4 c. small pecan halves
1/2 c. semi-sweet chocolate pieces

Melt caramels in top of double boiler. Add cream and stir until smooth. Add pecan halves. Drop mixture by teaspoonful onto a greased baking sheet. Let stand until firm and not sticky to touch. Melt chocolate over hot, (not

boiling) water. Remove from heat and spread a teaspoonful of melted chocolate over each candy. Let stand until chocolate is firm.

PINAPPLE CREAM CANDY

Anne Wood

1 c. granulated sugar
1/2 c. light brown sugar
1/2 c. crushed pineapple, juice and pulp
12 marshmallows (cut in pieces)
1 c. chopped nuts
1/2 tsp. lemon extract

Cook sugars and pineapple, juice and pulp slowly, stirring occasionally. Boil to soft ball stage. Remove from fire, and add marshmallows, nuts, and lemon extract. Beat until creamy, pour into buttered pan, and cut in squares.

WALNUT BROWN SUGAR FUDGE

Evelyn Walter

3 c. brown sugar
1 Tbsp. butter
1 c. milk
1/2 c. walnut meats, chopped
1/2 tsp. vanilla

Mix sugar, butter, and milk. Then boil until soft ball is formed when a small amount from spoon is dropped into cold water. Remove from heat, add vanilla. Allow to stand until fairly cool. Add walnut meats. Beat until creamy and pour into buttered pan. When almost cool, cut in squares.

Write Extra Recipe Here:

Miscellaneous

BUN-STEADS

Ethel Bryant
Mattapan, Mass.

1/4 lb. American cheese
3 hard cooked eggs, chopped
1 7-oz. can tuna, flaked
1 Tbsp. green pepper, chopped
2 Tbsp. chopped onion
2 Tbsp. stuffed olives,
2 Tbsp. sweet pickle, chopped
1/2 c. mayonnaise or salad dressing
Vienna rolls

Mix all ingredients. Fill Vienna rolls. Wrap in aluminum foil. Heat about 20 minutes in 300 deg. oven until heated through. Serve hot. Makes about 12.

NIPPY CHEESE TOASTIES

Ethel Bryant
Mattapan, Mass.

6 hamburger buns, cut in half
1/2 lb. sharp cheese
1/2 c. stuffed olives
1/3 c. green peppers
1 small onion
1 egg, hard boiled
1/2 can tomato soup
1 Tbsp. melted butter

Grind together the cheese, olives, green pepper, onion, and hard boiled egg. Stir into this mixture tomato soup and melted butter. Cut hamburger buns in half, butter. Spread cheese mixture on buns and place under broiler. Broil about 10 minutes or until cheese becomes puffy and slightly brown.

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ENGLISH MINCE MEAT

Annie L. Bryett
Readville, Mass.

1 pkg. currents
1 pkg. raisins, seedless
1 pkg. seeded raisins
2 lb. apples
1 lb. brown sugar
1 lb. mixed peel
1 lb. beef suet, ground
1 Tbsp. allspice
1 Tbsp. nutmeg
1 Tbsp. cinnamon
1 Tbsp. mace
1 lb. almonds, blanched

Put through grinder seeded raisins, apples, mixed peel, suet, almonds, and mix all together. Put in jars or crock. Do not cook before you make your pies.

ENGLISH MINCE MEAT

Mrs. A. H. Johnson
Randolph, Mass.

1 lb. currents
1/2 lb. mixed candied peels
2 lbs. tart apples, peeled and cored
1 lb. sugar
1 Tbsp. mixed, ground spices, optional
1 lb. raisins
1/2 lb. beef suet

Wash and dry currents and raisins. Put raisins, peel, suet, and apples through food chopper. Mix all ingredients together thoroughly and store in a cool place three or four weeks to ripen.

TURKEY STUFFING

Lillian Beers

1 lb. sausage meat
2 medium sized onions
1 1/2 loaves white bread
3 eggs
1 Tbsp. salt
Dash of pepper
1 1/2 Tbsp. poultry seasoning, or enough to taste

Cut onions fine and fry slowly together with sausage meat. Soak bread in water. Squeeze out, but not too dry. Add eggs, salt and other seasonings. Add sausage and onion mixture, including all the fat in pan.

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HINTS ON COOKING FROZEN FOODS

VEGETABLES

In cooking any frozen vegetable it is necessary to bring to the boiling point as quickly as possible to preserve flavor, color and vitamins. Do not thaw before cooking. The one exception is corn on the cob, which should always be thawed.

FRUITS

Do not remove frozen fruits from the package before you are ready to use them. Otherwise they will discolor and lose the fresh flavor. Most fruits are best when thawed just enough to melt the ice crystals. Fruits that are to be cooked should not be thawed. Instead, follow the same procedure as for vegetables.

MEATS

With the exception of large cuts, which may not cook evenly, meats may be cooked when solidly frozen. Cooking must be done at a low temperature and the time lengthened. If thawing is preferred, thaw as slowly as possible, as less moisture and flavor will be lost.

MENUS FOR QUICK MEALS FROM THE FREEZER
(Based on commercially frozen foods)

LUNCHEON	DINNER
	1.
Corn chowder	Perch float
Tossed green salad	Asparagus spears - cole slaw
Toast sticks	Frosty fruit cup
Pineapple	Applesauce
Cookies	Mint sherbet
	2.
Broiled cod in summersauce	Fish Florentine
Mixed vegetables	French fried potatoes
Peach shortcake	Vegetable relish sticks
	Dolly Madison cake
	3.
Corn and ham broil	Ocean perch piquant
Green beans, French style	French fried potatoes
Rhubarb with dumplings	Baked corn
	Orange sherbet

4.

Oyster stew
Bermuda salad bowl -
Cauliflower frozen
Crusty rolls
Apple pie

Skillet-fried fish
Epicurean Brussels sprouts
Cottage potatoes
Rolls
Ice cream puffs

RECOMMENDED VARIETIES OF VEGETABLES FOR HOME FREEZING

ASPARAGUS
Martha Washington
Mary Washington

BEANS - GREEN
Blue Lake
Kentucky Wonder

BEANS - GREEN SHELL
French Horticultural
Lowe's Champion

BEETS
Crosby
Detroit Dark Red

BROCCOLI
Italian Green Sprouting

BRUSSELS SPROUTS
Half Dwarf Improved
Long Island Improved

CARROTS
Amsterdam Coreless
Nantes Coreless
Red Cored Chantenay

CAULIFLOWER
Early Snowball
Forbes
Perfection

CORN
Golden Bantam
Country Gentleman
Crosby Hybrid

EGGPLANT
Black Beauty

PARSNIPS
Hollow Crown

PEAS
Alderman
Shasta
Thomas Laxton

SPINACH
Broadleaf
Hollandia
King of Denmark

SQUASH
Summer Crookneck

SWISS CHARD
Fordhook
Lucullus

TURNIPS
White Glove
Purple Top Strapleaf
Purple Top Rutabagas

LOW COST DIET MENUS

1.	2.
BREAKFAST	
Oatmeal with sliced banana Toast Coffee Milk for children	Sliced oranges Breadcrumb pancakes with corn syrup Coffee Milk for children
LUNCH	
Cream of potato soup Peanut scrapple Dried fruit Brown Betty Tea	Baked hominy and cheese Wilted lettuce with bacon Oatmeal muffins Canned peaches
DINNER	
Cabbage stuffed with chopped beef Baked potatoes Canned tomatoes Gingerbread - sour milk Applesauce - Milk	Dried green-peas soup Scalloped carrots and onions Cornbread Steamed molasses pudding with lemon sauce Tea

SAMPLE REDUCING DIET MENUS

1.	2.
BREAKFAST	
Orange juice Whole-wheat toast, 1 slice Jam, 1 Tbsp. Coffee - no sugar or cream	1 egg, boiled or poached Melba toast, 2 slices Coffee
LUNCH	
Banquet salad with mineral oil mayonnaise Cornmeal crisps - salad wafers Canned pears Skim milk or buttermilk, 1 glass	Tomato juice Celery root and stringbean salad Rycrisp with cottage cheese Coffee jelly

SAMPLE REDUCING DIET MENUS (Continued)

DINNER

Broiled fish - nonfatty
Spinach
Tomato and cucumber salad, French dressing
Rycrisp
Pineapple sherbet
Oatmeal macaroons, 2
Demitasse

Beef bouillon
1 lamb chop
Green peas, small serving
Fresh fruit salad with French or mineral oil dressing
One-egg cupcake - 1, not iced

MENUS FOR GAINING WEIGHT

BREAKFAST

1.

Baked apple
Malt breakfast cereal with cream
Griddle cakes and syrup
Coffee

2.

Yellow cornmeal mush with stewed raisins and thin cream
Graham muffins - Jam
Coffee or milk

LUNCH

Minute rarebit on toast
Asparagus, buttered
Peanut butter biscuits
Stuffed prune and orange salad
Milk

Casserole of dried Lima beans
Scalloped cauliflower and tomatoes
Mixed greens - Roquefort cheese dressing
Milk

DINNER

Cream of carrot soup
American goulash
Apple sweet potatoes
Canned corn
Apricot and banana salad
Graham date bread
Tea

Pineapple juice
Smothered pork chop
Baked potato
Scalloped cabbage
Danish apple pudding with whipped cream
Demitasse

SAMPLE MENUS FOR VITAMIN-RICH DIETS

1.

BREAKFAST

Orange juice
Corn Flakes with top milk
Wheat-germ muffins
Strawberry jam
Coffee or milk

LUNCH

Vegetable meat broth
Cheese fondue
Celery - Creole style
Canned loganberries
Honey-Bran cookies
Milk

DINNER

Apricot Nectar
Braised beef heart
Green Lima beans
Kohlrabe
Jellied tomato salad
Whole-wheat or enriched bread
Carrot custard pie

2.

BREAKFAST

Fresh berries
Puffed Wheat with top milk
Boiled egg
Toast - whole-wheat or enriched bread
Coffee or milk

LUNCH

Tomatoes stuffed with liver
Swiss salad
Whole-wheat or enriched bread
Cantaloupe
Milk

DINNER

Cream of onion soup
Savory meat loaf
Baked potato
Baked winter squash
Lettuce salad - French dressing
Whole-wheat or enriched bread
Upside-down cherry puffs

SAMPLE MENUS FOR MINERAL-RICH DIETS

1.

BREAKFAST

Stewed dried figs on Triscuit - thin cream
Poached egg on toast
Coffee or milk

LUNCH

Casserole of tomato, corn and cottage cheese
Mustard greens
Canned pineapple

2.

BREAKFAST

Orange juice
Oatmeal with thin cream
Toast - whole-wheat or enriched bread
Coffee or milk

LUNCH

Beef broth
Liver loaf
Broccoli with tomato salad
Graham crackers

Soybean muffins
Milk
Maple cornstarch pudding
Tea

DINNER

Steak and kidney pie
Baked potatoes
Cauliflower with cream sauce
Romaine with Roquefort cheese dressing
Walnut-apricot steamed pudding with orange hard sauce
Demitasse
Fricassee of chicken, with giblets in gravy
Scalloped potatoes with cheese
Beets, cooked with tops
Eden salad
Chocolate chip oatmeal cookies
Milk

AMOUNTS TO SERVE 25

Tea	1/2 c. tea, 1 1/2 gal. water
Coffee	3/4 lb. coffee, 1 1/2 gal. water
Cream	3 cups
Raised rolls	2 lbs. (8-9 c.) flour, 3/4 oz. compressed yeast
Butter or margarine	3/4 lb.
Salads - potato, chicken, etc.	4-5 qts.
Cabbage - salad	4 lbs.
buttered	7 lbs.
Potatoes, mashed	1/2 peck
Baked beans	3 qts. or lbs. dry beans
Chicken pie	2 1/4 qts. cooked, diced chicken or 3 chickens, approximately 5 lbs. each, dressed
Baked ham	10 lbs.
Oyster stew	1 1/2 gal. milk, 2 qts. oysters
Meat loaf	5 lbs. ground meat
Frozen peas	4 - 4 1/2 lbs.
Frozen Lima beans	4 - 4 1/2 lbs.
Frozen asparagus	4 - 4 1/2 lbs.
Frozen broccoli	4 1/2 - 5 lbs.
Frozen cauliflower	4 1/2 - 5 lbs.
Frozen spinach	4 1/2 - 5 lbs.
Frozen snap beans	4 lbs.
Frozen corn	4 lbs.

BIRTHDAYS TO REMEMBER

Name	Address	Birthdate

CHRISTMAS CARD LIST

Name Address